The
Pagan
Library

Crescent Cakes

Anon

- 1 cup firmly ground almonds
- 1 1/4 cups flour
- 1/2 cup confectioner's sugar
- 2 drops almond extract
- 1/2 cup butter, softened
- 1 egg yolk

Combine almonds, flour, sugar and extract until thoroughly mixed. with the hands, work in butter and egg yolk until well-blended. Chill dough. Preheat oven to 325 degrees F. Pinch off pieces of dough about the size of walnuts and shape into crescents. Place on greased sheets and bake for about 20 minutes. Serve during Simple Feast, especially at Esbats.

Fast Forward
2019-05-28 (/articles2/article.php?article_id=29)
Kindly Pagans, White Supremacists Hold Dueling Gatherings In Southern State Park

Keep the Faith
2019-05-27 (/articles2/article.php?article_id=27)
Young black women are leaving Christianity and embracing African witchcraft

CBN News
2019-05-27 (/articles2/article.php?article_id=25)
Atlanta Church Hires Psychic Medium to Minister to Congregation

The Week
2019-05-25 (/articles2/article.php?article_id=23)
The princess of Norway and her shaman lover

Religion News Service
2019-05-24 (/articles2/article.php?article_id=21)
Getting in on - and tossed out of - the Satanist Temple joke - Religion News Service

More Articles (/articles2/)

Search

Quote of the moment:

I'm user friendly, I don't byte -- I nybble.

This site has received hits since Aug 4, 2000

COPYLEFT:
The entire content of all public pages in The Pagan Library (graphics, text and HTML) are free information, released under the terms of the GPL. All copyrighted items mentioned are the property of their respective owners, and no

form of ownership or endorsement is implied.

Last modified: August 19 2018 14:56:17